

The passive voice in the simple present – Let's bake scones!

SOLUTIONS

Step 1

Then the flour and the baking powder **are sieved** in a large bowl and the sugar and the salt **are shot** in. The butter **is cut** in cubes and **is** also **added** to the mixture.

Step 2

The oven **is preheated** to fan 200 degrees. The mixture of flour, baking powder, butter and the raisins with milk **are rubbed** together. Her fingers **are used** and a fine crumbed dough **is made**. The ingredients **must not be overworked** at this point or the dough **will be toughened**.

If a few flakes of butter **are found**, we do not mind, because the scones **are made** light and fluffy this way.

Step 3

The ball of soft dough **is lifted** out of the bowl and **is put** on a lightly floured surface. The dough **is patted** gently to a thickness of about three centimetres. The scones **are cut** out with a cutter or a glass (of about 6 centimetres in diameter).

Step 4

The scones **are placed** on a baking sheet and **are glazed** with the whisked egg. They **are baked** for about 12 minutes until they rise and they **are found** golden. The scones **are cooled** on a wire rack.

Step 5

Finally, the clotted cream **is prepared**. The mascarpone and cream **are mixed** until we have a viscous mass. Then this cream **is left** in a capped bowl in the fridge.

The scones **are served** as fresh as possible, together with the clotted cream and the jam.